

Fresh Popcorn, choose:  
*Truffle or Rosemary* \$6

**Artisanal Cheese 3/\$21**

- 18 Month Aged Gouda  
Semi-hard Cow's Milk
- Blue Stilton  
Semi-Soft Cow's Milk
- Creamy Gorgonzola  
Soft Cow's Milk
- Nancy's Camembert  
Creamy Cow's Milk

- Tickler English Cheddar  
Semi-hard Cow's Milk
- Piave Vecchio  
Hard, Raw Cow's Milk
- Fontina Valligiana  
Semi-Soft Cow's Milk

**Vintage 1891 Artisanal Cheese and Meat Board**

*Three Cheese and Three Meats*  
**\$36**

**Meats 3/\$21**

- Speck
- Cappicola—choose sweet or

Executive Chef- Felipe Velazquez  
**DRESAVIDA**

If you have a Food Allergy, please speak to the server manager



20% Gratuity will be added for parties of

**Starters**

- Vegan Soup \$9
- Fried Calamari, Ginger Remoulade \$11
- P.E.I. Mussels, Tomato, Basil, Garlic Crostini \$12
- Cauliflower Fritters, Roasted Beet Aioli \$10
- Salmon Tartare, Quinoa, Cucumber, Avocado, Pickled Ginger, Wasabi and Soy Glaze \$11
- Truffle Mac & Cheese, Seasoned Bread Crumbs \$10
- Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy Vinaigrette \$15
- Grass-Fed Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayonnaise \$14
- Duck Confit Dumplings, Shaved Fennel, Fresh Radish Apple-Rosemary Purée \$12
- Watercress, Jicama, Orange, Parmesan Cheese, Toasted Walnuts, Raspberry Vinaigrette \$10
- Arugula Salad, Apple, Blue Cheese, Toasted Almonds, Sherry Vinaigrette \$10
- Roasted Red Beet, Goat Cheese, Mixed Greens, Candied Pistachios, Balsamic Glaze \$12

**Entrees**

- Pan Seared Scallops, Cauliflower Purée, Brussels Sprouts, Fig Glaze \$30
- Roasted Branzino, Roasted Butternut Squash, Baby Spinach, Cherry Tomato, White Wine Sauce \$26
- Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce \$25
- Fresh Fettucine, Salmon, Mussels, Shrimp, Calamari, Tomato-Garlic Sauce \$28
- Mint-Garlic Crusted Rack of Australian Lamb, Spätzle, Tomato-Olive Salad, Yogurt-Mint Sauce \$32
- Cabernet-Braised Beef Short Ribs, Mashed Potato, Brussels Sprouts Leaves, Crispy Shallot \$27
- Seared Berkshire Pork Chop, Grilled Rosemary Polenta, Haricots Verts, Pineapple Demi-Glace \$28

**House Made Desserts**

- Warm Double Chocolate Walnut Brownie \$8
- Ricotta Kisses \$8
- Passionfruit Crème Brûlée \$8
- NY Style Cheesecake, Berry Compote \$8